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NOSTALGIA ELECTRICS™

TSC250 SERIES

Triple Slow Cooker Buffet

Instructions and Recipes

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SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:
120 Volts, 60 Hz, 390 Watts, ETL Approved

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the ceramic cooking pots.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children nor the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.
12. DO NOT use outdoors.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces. Use handles or knobs.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs nor appliance in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. When any appliance is used by or near children, adult supervision is strongly recommended.
8. DO NOT place on or near a hot gas or electric burner, nor in a heated oven.
9. DO NOT overload wall outlet or extension cords as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.

12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
13. To reduce the risk resulting from becoming entangled or tripping over a long cord, a short power supply cord is provided.
14. Extreme caution should be used when moving an appliance with hot food.
15. It is NOT recommended to use an extension cord with this appliance.
16. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
17. Extreme caution must be used when putting on and taking off the glass lids.
18. DO NOT let cord hang over the edge of countertop or touch hot surfaces.
19. Always use an oven mitt or potholder when using this appliance, as it gets very hot.
20. **SAVE THESE INSTRUCTIONS!**

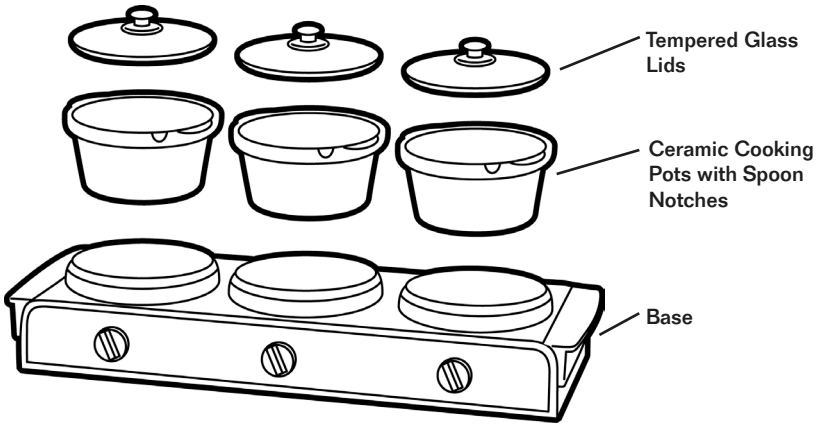
INTRODUCTION

Thank you for purchasing the TRIPLE SLOW COOKER BUFFET from Nostalgia Electrics™. With the TRIPLE SLOW COOKER BUFFET you can slow cook and serve in style. The variety of meals that can be created using the TRIPLE SLOW COOKER BUFFET are virtually endless, making this a must-have item for every modern household. Three cooking pots makes it easy to create side dishes, entrees and dessert simultaneously.

Features include:

- Three 2.5-quart ceramic cooking pots detach for easy clean up.
- Contemporary black design with stainless steel accents.
- Clear, tempered glass lids for easy viewing.
- Stay-cool knobs and handles.
- Each pot has its own thermostat.
- Ceramic pots have notches to hold spoons.
- Cook slowly and keep warm while serving.

PARTS & ASSEMBLY



SWITCH POSITIONS

OFF/ WARM / LOW / HIGH

HOW TO OPERATE

1. Before first use, wipe down all surfaces with a non-abrasive, damp cloth and dry.
2. Find a clean, dry, non-slippery, level surface near an electrical outlet.
3. Allow about eight inches of cleared space all around the exterior of the unit.
4. Make sure all thermostats are turned OFF.
5. Plug the power cord with into the wall outlet.
6. Prepare the ingredients for the food to be cooked.
   See the Recipes section for meal ideas.
7. NEVER leave the appliance unattended.
8. Always wear oven mitts or use a potholder while using the
   TRIPLE SLOW COOKER BUFFET to prevent burns.
9. The cooking time depends on the dish that is being made.
10. Remove foods from the ceramic cooking pots using plastic or wooden spoons.
    DO NOT use metal utensils, as they may scratch and damage the cooking pots.
11. Keep foods warm by setting thermostats on the lowest setting.
12. Before unplugging the appliance, make sure the thermostats
    are turned OFF to prevent any sparking from the outlet.
13. Once the appliance is completely cool, remove the
    ceramic cooking pots to empty and clean.

HELPFUL TIPS

1. NEVER leave the appliance unattended while operating.
2. Unit will get very HOT. Always use pot holders or oven mitts when cooking with this appliance.
3. NEVER use a scouring pad or other abrasive sponges or cloths on this unit, as this will scratch the appliance.

CLEANING & MAINTENANCE

Please take care of your TRIPLE SLOW COOKER BUFFET by following these simple instructions:

- Turn all thermostats to the OFF position.
- Unplug cord from the wall outlet.
- Allow unit to cool completely.
- Once unit is completely cool, remove all Lids and Ceramic Cooking Pots.
- Clean Ceramic Cooking Pots and Lids in warm, soapy water. Rinse and dry.
- Wipe the buffet surface and Base with a damp, non-abrasive cloth and dry.
- To prolong the life of your appliance, never stack objects other than food on the surface of the buffet or in the ceramic cooking pots and never use a metal spoon to stir or serve foods.
- Never put the appliance in a dishwasher, nor immerse in water. Always keep the cord away from water.

It is that simple!

RECIPES

Use your imagination and choose favorite ingredients to create a variety of meals using the TRIPLE SLOW COOKER BUFFET. Main dishes, desserts and sides can be cooked simultaneously saving both time and effort in the kitchen.

The variety of meals and foods that can be cooked with the TRIPLE SLOW COOKER BUFFET is virtually endless. Make stews, AND MORE!

Be creative and ENJOY your TRIPLE SLOW COOKER BUFFET!

POT ROAST

- 5½ Pounds Pot Roast
- 2 Cans Condensed Cream of Mushroom Soup
- 1 Ounce Dry Onion Soup Mix
- 1¼ Cups Water
- Cracked Pepper to Taste

In a ceramic slow cooker pot, combine cream of mushroom soup, dry onion soup mix and water.

Place pot roast in ceramic slow cooker pot and stir until well coated with soup mixture.

Cook on High setting for 3 to 4 hours or on Low setting for 8 to 9 hours.

Yield: 12 Servings

WHOLE CHICKEN

- 1 Whole Chicken
- 1 Tsp Paprika
- Lemon Wedge
- Salt and Pepper to Taste

Roll up three pieces of aluminum foil into 3 to 4 inch balls and place them in the bottom of a ceramic cooking pot.

Clean the chicken in cold water. Pat dry with paper towels.

Rub down chicken with lemon wedge and then season with salt, pepper and paprika.

Place chicken into slow cooker on top of the aluminum foil.

Cook on High setting for 1 hour, then turn to Low setting and cook for an additional 8 to 10 hours, or until chicken is no longer pink.

Yield: 6 Servings

PINTO BEANS

- 1 Pound Dry Pinto Beans
- 4 Cups Water
- 1 Tsp Chili Powder
- ½ Tsp Dried Oregano
- 1 Onion, Chopped
- 1 Tsp Garlic Powder
- 1 Tsp Salt (or to taste)
- 1 Tsp Black Pepper (or to taste)

Wash the beans and soak overnight in cold water. Drain the beans and pour into ceramic cooking pot.

Stir in seasonings.

Pour in water.

Add onions.

Cover the pot and cook on High setting until beans are very tender, about 5 hours.

Yield: 1½ Cups

BEEF STEW

- 2 Pounds of Stew Meat Beef Cubes
- 1 Can Condensed Cream of Mushroom Soup
- 4 Tablespoons of Water Mixed With 4 Tablespoons of Cold Water
- 2 Cups Beef Broth
- 2 Medium Carrots, Sliced
- 3 Red Skinned Potatoes, Diced
- 1 Stalk Celery, Sliced
- 1 Bay Leaf
- 1 Clove Garlic, Minced
- 1 Yellow Onion, Chopped
- Salt & Pepper to Taste (about ¼-½ Teaspoon of Each)

Place beef in ceramic cooking pot.

In a small bowl combine the flour mixture, salt, and pepper. Pour it over the meat and stir to coat meat with flour mixture.

Stir in the garlic, bay leaf, soup, onion, beef broth, potatoes, carrots, and celery.

Cover, and cook on Low setting for 10 to 12 hours, or on High setting for 4 to 6 hours.

Yield: 6 Servings

JAMBALAYA

- 1 Pound Boneless Chicken, Cubed
- 10 Ounces of Andouille Sausage, Sliced
- 1 Pound Shrimp, Cooked
- 2 Cups Long Grain White Rice, Cooked
- 1 Cup Chicken Broth
- ¼ Cup Water
- ¼ Cup White Wine Vinegar
- ½ Cup Chopped White Onion
- 1 Green Bell Pepper, Chopped
- 1 Large Can (28 oz) Stewed Tomatoes
- 2 Tsp Oregano
- 2 Tsp Parsley
- 2 Tsp Cajun Seasoning
- 1 Tsp Cayenne Pepper

In a ceramic cooking pot, combine chicken, sausage, bell pepper, and onion.

Add tomatoes, chicken broth, water, vinegar, oregano, parsley, Cajun seasoning, and cayenne pepper. Stir.

Cover and cook on Low setting for 6 to 8 hours, or on High setting for 3 to 4 hours.

About 30 to 45 minutes before serving, add cooked shrimp and hot cooked rice; heat thoroughly and stir well.

Yield: 8 Servings

ARTICHOKE DIP

- 16 Ounces Mozzarella Cheese, Shredded
- 1 Cup Parmesan Cheese, Shredded
- 1 Cup Mayonnaise
- 1 Cup (8 oz) Frozen Artichoke Hearts, Thawed & Chopped
- 2 Garlic Cloves, Minced
- 2 Teaspoons Minced White Onion
- Parsley for Garnish

In a ceramic cooking pot, combine all of the ingredients.

Cover the pot and cook on Low setting for 2 hours or until cheeses have melted and dish is very warm.

Stir and serve with parsley sprinkled on top, if desired.

Tip: Serve with toasted French bread, pita chips, assorted crackers or over pasta.

OATMEAL

- 1 Cup Steel Cut Oats
- 4 Cups Water
- ½ Cup Half-and-Half

In a ceramic cooking pot, combine all of the ingredients.

Cover the pot and cook on Low setting for 8 to 9 hours.

Stir and serve.

You can also try adding other ingredients for additional flavor such as: cinnamon & sugar, dried fruit or nuts.

Yield: 1½ Cups

BERRY COBBLER

- 10 oz. Frozen Strawberries
- 10 oz. Frozen Blueberries
- 10 oz. Frozen Raspberries
- ½ Cup Sugar
- ½ Cup Biscuit Mix

Topping:

- 2¼ Cups Biscuit Mix
- ½ Cup Sugar (separated into 2 separate servings of ¼ Cup each)
- ½ Cup Milk
- 2 Teaspoons Ground Cinnamon

Spray the insert of a slow cooker with nonstick cooking spray.

In a large mixing bowl, toss together all the frozen fruit, sugar and ½ cup baking mix.

Transfer the fruit to the slow cooker.

In another large mixing bowl, stir together 2¼ cups baking mix, ¼ cup sugar, melted butter and milk with a wooden spoon.

Using your hands, drop spoonfuls of dough on top of the fruit in the slow cooker.

In a small mixing bowl, stir together the remaining ¼ cup sugar and ground cinnamon. Sprinkle the cinnamon sugar on top of the dough and place the lid on the slow cooker.

Slow cook on High setting for 3 to 4 hours until the topping has puffed and the fruit is bubbling.

Serve warm with whipped cream or ice cream.

RICE PUDDING

- 1 Cup Uncooked, Short Grain White Rice
- 1 Cup White Sugar
- 24 Ounces Evaporated Milk
- 1 Teaspoon Vanilla
- 1 Cinamon Stick
- 1 Teaspoon Ground Nutmeg

Put all ingredients (rice, sugar, evaporated milk, vanilla, cinnamon stick, and nutmeg) into a ceramic cooking pot.

Cover, and cook on Low setting for 4 hours, stirring every 30 minutes.

Add another cup of water or milk and cook on High setting for an additional 1½ hours.

Remove cinnamon stick and serve warm.

Yield: 8 Servings

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

TRIPLE SLOW COOKER BUFFET / TSC250 SERIES

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group LLC
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Green Bay, WI 54304-5685
Customer Service
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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaelectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaelectrics.com. This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.